INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1825 — Washington, D. C. — April 29, 1961

Conferees Make Progress on Wage-Hour Compromise

The House on April 24 disagreed with the Senate's amendments to the wage-hour bill, H. R. 3935, and requested a conference. On the same date, the Senate insisted on its amendments and agreed to a conference. (See INFORMATION LETTER of April 22, page 151, for a comparison of the House and Senate bills as they would affect the canning industry).

Meetings of the conference committee were held on April 25 and 26, but no final agreement was reached on an acceptable compromise bill. Another meeting has been scheduled for May 1.

During their closed-door meetings this week, the conferees agreed—subject to final adoption of a conference report—to accept the Senate bill's language which would increase the hourly minimum wage for presently covered employees to $1.15 four months after enactment of the bill and to $1.25 twenty-eight months after enactment.

House members of the conference committee are Representatives Powell, Roosevelt, Dent, Kearns, and Ayres. The upper chamber is represented by Senators McNamara, Morse, Randolph, Smith (Mass.), Pell, Burdick, Goldwater, Dirksen, and Prouty.

Hearings Open on Farm Bill; N.C.A. Plans To Present Views

Public hearings on Title I of the Administration's omnibus farm bill, H. R. 6400, were held this week before the full House Agriculture Committee.

The 79-page bill, which was introduced on April 18 by Representative Cooley, would authorize the application of marketing orders and marketing quotas to all agricultural commodities, including those intended for canning (see INFORMATION LETTER of April 22, pages 151-153, for a summary of the bill's provisions).

Secretary of Agriculture Freeman testified before the Committee on April 24 and 25. On April 27, testimony was presented by representatives of the National Grange and the National Council of Farmer Cooperatives. The American Farm Bureau Federation appeared on April 28. Hearings will continue next week.

The N.C.A. has requested an opportunity to present its views on the legislation. Luke F. Beckman, Chairman of the N.C.A. Legislative Committee, has invited a "task group" of industry members to come to Washington on May 3 to assist the N.C.A. staff and general counsel in preparing a statement of opposition to the Administration's bill.

Hearings on S. 1643 (Ellender), an identical bill, have been scheduled to begin on May 3 before the full Senate Agriculture Committee. The N.C.A. has asked to be heard by the Committee.

Senate Labor Subcommittee Approves Migrant Labor Bills

Six bills relating to the problems of migratory farmworkers and their families were considered on April 25 by the Senate Subcommittee on Migratory Labor and ordered to be reported favorably, together with recommendations for certain technical changes, to the full Committee on Labor and Public Welfare.

The bills, which were introduced by Subcommittee Chairman Williams (N.J.), were the subject of public hearings on April 12 and 13. As ordered to be reported, they are:

S. 1123, to amend the Fair Labor Standards Act to prohibit the employment in agriculture, outside of school hours, of children below the age of 14 (instead of 15, as in the original bill).

S. 1124, to provide certain payments to assist states and local communities in improving educational opportunities for migratory farmworkers' children, and S. 1125, to provide grants for the education of adult migrants, were suggested for redrafting into one bill.

S. 1126, to require federal registration for contractors of migratory farmworkers, was ordered to be reported favorably on condition that certain technical changes which are contemplated are acceptable to members of the subcommittee.

S. 1130, to amend the Public Health Service Act to authorize grants for improving the health services and conditions of migratory farmworkers and their families.

S. 1132, to establish a National Citizens Council on Migratory Labor, was recommended for redrafting to (1) reduce its life from 12 to 5 years; (2) require it to report through the Secretary of Labor instead of directly to the President; (3) increase its membership from 13 to 15, including 3 migratory farmworkers, 3 farmers, 3 citizens familiar with the general problems of migratory farmworkers, 3 citizens familiar with the health, education, and welfare problems of migratory farmworkers, and 3 state officials experienced in the general problems of migratory farmworkers.

Mexican Farm Labor Program

H. R. 2010 (Gathings), as amended, was reported by the House Agriculture Committee on April 24. The House Rules Committee on April 27 gave the bill an "open" rule and authorized one hour of House debate on the proposal. As amended, the bill would authorize the extension of the Mexican farm labor program until December 31, 1963.

FDA Assistant Commissioners

Three Assistant Commissioners as staff officers of the FDA have been appointed by Commissioner George P. Larrick.

They are Winton B. Rankin, whose areas of responsibility will include program matters and general administration; J. Kenneth Kirk, who will continue to function principally in the area of regulations making; and Leo L. Miller, whose responsibilities will include business management in the fields of fiscal matters, personnel and space.

Technical Conferences for Cannery Personnel

The N.C.A. Berkeley Laboratory has arranged a schedule of technical conferences for cannery personnel, as follows: May 1 in Ogden, Utah; May 3 in Grand Junction, Colo.; May 5 in Fort Lupton, Colo.; and May 8 in Billings, Mont. The conference in Ogden will be co-sponsored also by the Utah Canners Association.

Discussions at these meetings will be conducted by Ed Doyle and Nash Getchell of the Berkeley Laboratory staff.

Industry Program on Sanitation

"Contamination and Spoilage Hazards in Canning Equipment" was the subject of an address by Edwin S. Doyle of the N.C.A. Berkeley Laboratory at the Western Regional Conference of the Institute of Sanitation Management. The ISM, which is the national professional association of industrial sanitation administrators, held its conference in Pasadena, Calif., April 20-21.

Mr. Doyle emphasized the desirability of estimating the true cost of equipment as including the cost of acquisition; the cost of maintenance through the useful life, including the cost of clean-up; and an economic estimate of the product contamination hazards in some equipment design and construction. Such hazards include extraneous contamination, as well as spoilage losses, said Mr. Doyle. He then summarized the accomplishments which have been made by the canning industry through the N.C.A. and its special Committee on Sanitation of Canning Equipment in meeting these problems.

MSSA Requirements for Canned Blackberries

Tentative requirements for canned water-pack blackberries from the 1961 crop to meet the needs of the armed services were announced by the MSSA April 24 as 517,000 pounds of Grade A or B in No. 10 cans and 531,000 pounds in No. 303 cans. These figures are the equivalents of 13,383 cases 6/10 and 22,125 cases 24/303.

Procurement will be made by the Headquarters, Chicago region, MSSA, 226 W. Jackson Blvd., Chicago 6, Ill.

What's New In Home Economics

Whether the processing of today's foods harms or preserves nutritive quality is discussed in an article, "Nutrients in processed foods," appearing in the April issue of *What's New In Home Economics* magazine.

Of canned foods the article says, "It has been shown that modern canning methods, for example, result in minimal nutritive losses. The foods canned—and particularly is this true of fruits and vegetables—are largely grown to specification so as to be processed not only of desired quality in flavor but also high quality in nutritive value. Vitamin value preservation during the commercial canning processes is dependent on a number of variables such as the basic nutritive value of the raw foods, methods used in preparing the foods for canning, and the processing techniques employed.

"The development and perfection of up-to-date methods and equipment help to retain vitamin values at a high level in modern canned food products. The relatively new high-temperature-short-time processing techniques, for example, permit the canning of food products with retention of as much as 90 percent of original thiamine. It has been found, too, that fruits and vegetables that are canned within 24 hours of harvesting frequently have higher preservation of vitamin C than do similar foods bought 'fresh' on the market after fairly long shipping time and storage, and after exposure to customary home cooking methods."

Three black and white photographs illustrate the article, one of which was furnished by the N.C.A. Consumer Service Division.

What's New In Home Economics is designed for the home economics profession and has a circulation of over 50,000.

Volume Feeding Management

"Variety Meats . . . key to mealtime variety," an article in the April issue of *Volume Feeding Management* magazine, includes recipes from the N.C.A. Consumer Service Division. The featured full page black and white photograph, also from N.C.A., is of Brains and Hash Bake.

These canned foods are included in the recipes accompanying the article: Tomatoes, catsup, cream of mushroom soup, tomato soup, ripe olives, pimientos, chicken, tomato sauce, corned beef hash and tongue.

Volume Feeding Management subscribers include all types of institutional food service operations, such as restaurants, hotels, employee feeding facilities, hospitals, schools, colleges, clubs and caterers.

Woman's Day

"There's nothing left over about Ham," a food article in the April issue of *Woman's Day* magazine, features a wide variety of canned foods.

The article begins, "Ham is the homemaker's delight. You can dress it up for a holiday meal or down for hearty, simple family fare. You can do the little preparation that is needed in advance. You don't have to watch the cooking with bated breath.

"We are talking now about the modern mildly cured smoked hams, available canned as well as from the meat counter, in halves or roll-shaped boned form as well as whole. All of these must be kept under refrigeration before and after cooking time."

In addition to ham, canned foods used in the numerous recipe suggestions include spiced apple rings, pineapple slices, macaroni and cheese, sweet potatoes, fruits for salad, cream of mushroom soup, shrimp, cream of chicken soup, tomatoes, tomato sauce, mixed vegetables, pimientos, ripe olives.

Also kidney beans, peas, hominy, pineapple tidbits, pea soup, chicken noodle soup, catsup, peach halves, and sauerkraut. Several of the foods were used in two or more recipes.

The article is attractively illustrated with a large color photograph of ham.

Good Housekeeping

"Cranberries," a food article in the April issue of *Good Housekeeping* magazine, features canned whole or jellied cranberry sauce, or cranberry juice cocktail in each of the 10 recipes.

The article begins, "Whether fresh, frozen, jellied, sauced, or juiced—they're the berries. Here are ten new ruby-red ideas for the fruit that's always in season."

Included are recipes for Cranberry Pork Chops, Cranberried Yams, Cranburgers De Luxe, Cranberry Crush, Cranberry Peach Melba, Cranberry Chunks, Glazed Chicken Broilers, Hot Cranberry-Mint Cocktail, Hot Cranapple Sauce and Cranberry Garden Relish.

In addition to cranberry sauce and cranberry juice cocktail, other canned foods used in the recipes are peach halves, pineapple chunks, pineapple juice, and applesauce.

Stocks of Canned Foods on April 1 and Season Shipments

(N.C.A. Division of Statistics)

	Carry-over month	Case basis	Supply 1959-60	Supply 1960-61	Canners' Stocks, April 1 1960	Canners' Stocks, April 1 1961	Season Shipments to April 1 1960	Season Shipments to April 1 1961
			(thousands of cases)					
Apples	Sept.	6/10	4,864	4,158	2,465	1,930	2,399	2,200
Applesauce	Sept.	actual	19,089	16,692	8,448	9,230	10,642	10,462
R&P cherries	July	actual	4,326	2,555	1,089	404	3,237	2,151
Apricots	June	24/2½	5,180	6,770	1,150	2,456	4,021	4,314
Sweet cherries	June	24/2½	964	754	217	154	747	600
Peaches	June	24/2½	33,722	34,703	9,340	10,398	24,473	34,305
Pears	June	24/2½	11,589	10,809	3,915	3,918	7,674	6,891
Purple plums	June	24/2½	1,961	650	557	87	1,404	563
Fruit cocktail[a]	June	24/2½	14,381	15,040	4,508	4,819	9,873	10,221
Fruits for salad[a]	June	24/2½	1,074	1,108	469	484	605	624
Mixed fruits[a]	June	24/2½	416	413	80	88	327	325
Spiced cling peaches[a]	June	24/2½	751	508	n.a.	305	n.a.	503
Figs[a]	June	24/2½	515	564	166	198	349	365
Pineapple[b]	June	actual	22,309	22,553	6,127	7,545	16,272	15,008
Pineapple juice[b]	June	actual	15,135	15,694	5,986	4,051	9,149	11,643
Green and wax beans	July	actual	30,574	30,676	7,565	7,601	23,008	23,075
Corn	Aug.	actual	42,823	37,374	12,514	11,013	30,309	26,361
Peas	June	actual	38,670	33,248	10,057	7,722	28,612	25,526
Pumpkin and squash	July	actual	3,856	4,192	822	1,030	3,034	3,162
Tomatoes	July	actual	27,883	27,438	6,459	7,241	21,424	20,198
Tomato juice	July	actual	38,309	38,067	15,705	14,071	22,596	23,395
Catsup	July	actual	35,039	30,839	12,293	15,518	22,746	24,321
Chile sauce	July	actual	3,326	3,278	1,256	1,136	2,071	2,143

[a] California only, reported by Canners League of California.
[b] Source: Pineapple Growers Association of Hawaii.
n.a.—not available.

Vegetables for Processing

The prospective planted acreage of nine vegetables for processing is 10 percent more than last year but 3 percent less than average, according to the Crop Reporting Board of USDA. An increase in acreage over 1960 is expected for all crops except spinach, for which a 4 percent reduction is anticipated.

Based on USDA reports as of April 1 and April 15, following are the acreage increases in prospect this year:

Green lima beans 12 percent, snap beans 7 percent, beets for canning 11 percent, contract cabbage for kraut 6 percent, sweet corn 9 percent, cucumbers for pickles 11 percent, green peas 13 percent, and tomatoes 7 percent.

Beets for Canning

The acreage of beets to be planted for canning this year is expected to total 16,800 acres, exceeding last year's plantings of 15,120 acres by 11 percent. Increases are planned in all major producing states.

Compared with average, however, prospective 1961 acreage is 9 percent smaller. With average acreage abandonment and yields, this year's crop should total approximately 144,000 tons, USDA said, compared with the 1960 production of 137,700 tons and the 10-year average of 158,070 tons.

State	Planted acreage: 10-year ave. 1950-59	1960	1961 Prospective	Percent change from 1960
	(acres)	(acres)	(acres)	
N. Y.	4,440	4,600	5,100	+11
Mich.	850	480	500	+ 4
Wis.	7,170	5,000	5,600	+12
Ore.	1,520	1,500	1,800	+20
Other states[1]	4,450	3,540	3,800	+ 7
U. S. Total	18,440	15,120	16,800	+11

[1] Calif., Colo., Del., Ill., La., Md., Minn., N. J., Ohio, Okla., Pa., Tenn., Texas, Utah, Wash., and Wyo.

Cucumbers for Pickles

An 11 percent increase in acreage of cucumbers for pickles is in prospect. If early season plans materialize, 114,350 acres of pickling cucumbers will be planted this season compared with 103,380 acres in 1960 and the 1950-59 average of 137,400 tons. The acreage in prospect is equal to or above last year in almost all states.

Assuming normal abandonment and average yields, a crop totaling about 11,000,0000 bushels is in prospect. This is 15 percent less than the 10-year average and is 22 percent smaller than the crop obtained in 1960 when record yields were attained on a smaller acreage.

Canned Foods Story Worth Telling at Restaurant Show

The brochure *The Case of The Silver Lions* and certain issues of the publication *N.C.A. Restaurant & Institutional Bulletin* have presented valuable facts in support of the use of canned foods by hotels, restaurant and other institutional operators. It is suggested therefore that N.C.A. members planning to exhibit at the National Restaurant Show in Chicago, May 22-25, could use the facts shown in the brochure and the bulletins as part of their respective displays.

It is not suggested that any canner exhibitor hand out these publications on a wholesale basis, since budget restrictions on the N.C.A. Consumer and Trade Relations Program do not permit printing of enough copies for this purpose. The Restaurant Show, however, is considered a good place to discuss the institutional advantages of canned foods with responsible leaders and operators, and information to do this is now in the hands of N.C.A. members, through previous C.&T.R. mailings.

UPI Syndicates Canned Food Facts from C&TR Publication

First fruits of the new edition of *The ABC's of Canned Foods*, reference work for food editors, prepared and recently distributed under the N.C.A. Consumer and Trade Relations program, are found in Jeanne Lesem's column "Cook's Tour," syndicated by United Press International.

The column, carried by 600 newspapers with total circulation of about 3 million, is made up of interesting facts, derived from the ABC book, on a number of canned items: artichokes, asparagus, baked beans, bamboo shoots, carrots, chicken, meats, mushrooms, onions, peas, pimientos, pumpkin, salmon, and sauerkraut.

Budget limitations prevented the C.&T.R. Committee from authorizing enough copies of *The ABC's of Canned Foods* for distribution to other than food editors. The Committee regrets having to turn down requests for copies from many N.C.A. members and others in the trade, but points out that the canned foods story is reaching the consumer widely through such usages as this syndication by UPI.

FDA Publishes N.C.A. Proposal on Canned Pineapple

The FDA has published in the *Federal Register* of April 25 the petition filed by the N.C.A. on behalf of the industry proposing the establishment of a definition and standard of identity for artificially sweetened canned pineapple. Following is the text of the notice:

DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE

Food and Drug Administration

[21 CFR Part 27]

CANNED FRUITS AND CANNED FRUIT JUICES; DEFINITIONS AND STANDARDS OF IDENTITY; QUALITY; AND FILL OF CONTAINER

ARTIFICIALLY SWEETENED CANNED PINEAPPLE; STANDARD OF IDENTITY

Notice is given that the National Canners Association, 1133 Twentieth Street NW., Washington, D.C., whose members include canners of artificially sweetened pineapple, has filed a petition proposing the adoption of a definition and standard of identity for artificially sweetened canned pineapple, as follows:

§ 27.57 Artificially sweetened canned pineapple; label statement of optional ingredients

(a) Artificially sweetened canned pineapple is the food which conforms to the definition and standard of identity prescribed for canned pineapple by § 27.50, except that in lieu of a packing medium specified in § 27.50 (b), the packing medium used is water artificially sweetened with saccharin, sodium saccharin, calcium cyclamate, sodium cyclamate, or any combination of two or more of these. Such packing medium may be thickened with pectin.

(b) (1) The specified name of the food is "artificially sweetened ....," the blank being filled in with the name prescribed by § 27.50 for canned pineapple having the same optional pineapple ingredient.

(2) The artificially sweetened food is subject to the requirements for label statement of optional ingredients used, as prescribed for canned pineapple by § 27.50. If the packing medium is thickened with pectin, the label shall bear the statement "thickened with pectin."

Pursuant to the provisions of the Federal Food, Drug, and Cosmetic Act (secs. 401, 701, 52 Stat. 1046, 1055, as amended 70 Stat. 919, 72 Stat. 948; 21 U.S.C. 341, 371) and in accordance with the authority delegated to the Commissioner of Food and Drugs by the Secretary of Health, Education, and Welfare (25 F.R. 8625), all interested persons are invited to submit their views in writing regarding the proposal published herein. Such views and comments should be submitted in quintuplicate, addressed to the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, 330 Independence Avenue SW., Washington 25, D.C., prior to the thirtieth day following the date of publication of this notice in the *Federal Register*.

Dated: April 17, 1961.

[SEAL] J. K. KIRK,

Assistant to the Commissioner of Food and Drugs.

Apples for Processing

The Agricultural Marketing Service of USDA has revised the U. S. standards for grades of apples for processing. The revised standards will be effective June 1.

The revised standards will raise the quality level of the U. S. No. 2 grade by reducing from 25 to 12 percent the amount of waste permitted for certain types of defects. A U. S. Cider grade has also been provided which is free from decay, worm holes and internal breakdown and does not limit the amount of loss from other defects incurred in commercial preparation for use. The revised standards also provide more detailed limitations—when terms of a sale call for a lot of apples to meet one of the U. S. grades—for certain types of defects in the tolerance allowed.

The revised standards were published in the *Federal Register* of April 27.

USDA said that its 1958 statistics show that nearly 40 million bushels of apples were canned, frozen, or dried or processed into juice or other miscellaneous products.

Retraining of Farmworkers

The conference report on S. 1 (Area Redevelopment Act), popularly called the "depressed areas bill," was adopted by the House April 26 and cleared for the President's signature. Section 16 of the bill, "Occupational Training," includes the following paragraph:

"(f) In providing assistance under this section with respect to unemployed and underemployed individuals residing in redevelopment areas, the Secretary of Labor and the Secretary of Health, Education, and Welfare shall give consideration to the special needs of individuals who are agricultural workers or are engaged in other seasonal occupations and who require occupational training in order to qualify them to engage in supplementary employment during the off season and during other periods of reduced activity in the field of their regular or primary occupations."

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